

OMA

'OMA' (Greek word for 'raw') is a thrilling new concept celebrating the absolute purity of flavour and aroma, as found in the most natural form of ingredients coming directly from the land and the sea. Imagine the true taste and scent of Greece delivered on your plate, prepared with utter precision and frosted with a Mediterranean temperament.

OMA is an ode to simplicity, seasonality and locavorism; it is a genuinely Greek raw bar, where top-quality fish, shellfish, vegetables and meat are 'harvested' at their prime and presented in their simplest and most natural version, modestly seasoned and marinated, only to highlight their original taste and character. Raw constitutes the ultimate tasting pleasure; it is where the grandeur of the chef's art is revealed, as untainted flavour can never lie. It is deprived of vanity and glows naked in its primitive beauty.

The menu of OMA is dictated by the produce itself as provided by nature. It follows no rules and no order. Its four main groups serve as the base and guide for the creation of each dish. Think of it as a bar menu of variety and freedom, where the result can range from a tapas-style small dish to accompany one's aperitif to an amazing sunset dinner accompanied by the finest wine selection.


KATIKIES


EST. 1928
THE LEADING HOTELS
OF THE WORLD®

FISH OF THE DAY

bergamot / basil / orange / sea fennel	€ 28
chilli / sesame / watercress / lime	€ 28
chives / mango / carrot / curry	€ 28
fresh onion / turnip / peach / capers	€ 28

SEAFOOD

marinated red prawns with bergamot and pickled cucumber	€ 28
pickled zucchini, salted mackerel and bottarga	€ 26
steamed spinach with mussels and aromatic rice	€ 24
salted anchovies, fresh tomato sauce and orgeano	€ 18
crunchy tart with marinated vegetables and bottarga	€ 24

ASK US ABOUT THE AVAILABILITY IN
SMOOTH CLAMS / COCKLES + SEA URCHIN

VEGETABLES

grilled beetroot tartare with red fruits and garlic chips	€ 18
grilled and fresh tomato tartare with celery oil and chartreuse sorbet	€ 18

RED MEAT

beef tartare 'kokkinisto' served with toasted sourdough bread	€ 24
beef tartare 'stifado' served with toasted sourdough bread	€ 24

PREMIUM GREEK CAVIAR 'THESAURI'

30GR

BELUGA	€ 265
BAERII	€ 155
OSSETRA	€ 170
GOLDEN OSSETRA	€ 185

SERVED WITH
white sourdough bread
and handmade double sour cream flavoured with lemon
or
unsalted toast bread

PLEASE REFER TO OUR STAFF
IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS